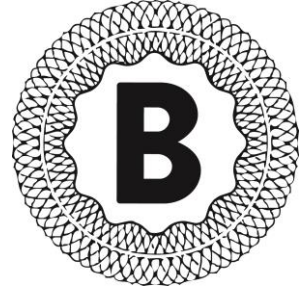


STARTERS

CRISPY POLENTA FRIES TRUFFLE AIOLI + IMPORTED PARMESAN	12
AMERICAN PROSCIUTTO + FIG PRESERVE BABY ARUGULA	16
HAND CUT PRIME STEAK TARTARE* PICKLED SHALLOTS + VIOLET MUSTARD	20



EXECUTIVE CHEF:
MARIO CAPONE

ICED + RAW

LOCAL OYSTERS* SALSA VERDE + MIGNONETTE	18
ICED TIGER SHRIMP COCKTAIL RED + GREEN COCKTAIL SAUCE	MKT
WOODBURY'S WELLFLEET CLAMS* HOT HORSERADISH + LEMON	12
ICED LOBSTER TAILS COCKTAIL SAUCE + LEMON	MKT
SEAFOOD TOWER* LOBSTER + LOCAL OYSTERS + WELLFLEET CLAMS + SHRIMP COCKTAIL	2/31 4/58 6/90
HOUSE RUM + TOBACCO SMOKED SALMON LEMON CREMA + SOFT EGG	22

ALLERGIES:

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

WE CAN SUPPLY A GLUTEN-FREE MENU UPON REQUEST.

* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SALADS

ROMAINE CAESAR SALAD* 13
WHITE ANCHOVIES + TREVISO

SALT ROASTED BEETS + PISTACHIO 13
GOAT CHEESE + CITRUS HONEY

PETITE LETTUCE + HERB SALAD 10
BABY TOMATOES + ENGLISH CUCUMBER

MAPLEBROOK BURRATA + HAZELNUT SALAD 15
CANDIED SQUASH + CRANBERRY VINEGAR

BABY ICEBERG WEDGE + BERKSHIRE BLUE 12
SMOKED BACON + CANDIED WALNUTS



MUCH OF OUR PRODUCE COMES FROM OUR OWN GIBBET HILL FARM IN GROTON, MASSACHUSETTS. WE SOURCE LOCALLY WHENEVER POSSIBLE.

ENTRÉES

GIANNONE FARM BRICK CHICKEN 32
FINGERLING POTATOES + SWISS CHARD + BABY CARROTS

SKIRT STEAK* WITH CHARRED AVOCADO 33
SOFT WHITE + CHIPOTLE BUTTER

COLORADO LAMB CHOPS* 62
ROASTED EGGPLANT + MINT RAITA + PAPADUM

CARNAROLI LOBSTER TAIL RISOTTO MKT
BURNT ROSEMARY + PEAS + LEMON

CHARCOALED SALMON* 36
CREAMED POTATOES + SNAP PEAS + PRESSED BEET VINAIGRETTE

* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

STEAKS

BLACK ANGUS FILET MIGNON* 8OZ or 12OZ	45 54
BLACK ANGUS BONE-IN FILET* 16OZ	65
PRIME NEW YORK SIRLOIN* 16OZ	52
28 DAY AGED PRIME RIBEYE* 16OZ	54
PRIME T-BONE STEAK* 24OZ	64
PRIME STEAK AU POIVRE* RED WINE + BONE MARROW	58
BUTCHER CUT SALT + PEPPER PRIME TOMAHAWK RIB STEAK* FOR 2 42OZ	115

SIDES

	INDIV/ TABLE
GRILLED GREEN ASPARAGUS BLACK TRUFFLE BUTTER + MALDONS SEA SALT	15
SAUTÉED LOCAL MUSHROOMS GREEN GARLIC BUTTER	9/13
YUKON GOLD MASHED POTATO SWEET BUTTER	8/11
ROASTED FINGERLING POTATOES GARLIC CONFIT + SEA SALT	11
CREAMED LEAF SPINACH FRIED CHIP-IN-FARM EGG*	12
BAG OF FRENCH FRIES ROSEMARY + HOUSE KETCHUP	9
BRUSSELS SPROUTS GOLDEN RAISINS + APPLE BALSAMIC	14

SAUCES BUTTERS SALTS

CREAMY HORSERADISH +
CRACKED WHITE PEPPER

BÉARNAISE*

HOT ROQUEFORT BUTTER

BANCROFT HOUSE
STEAK SAUCE

GARLIC PARSLEY BUTTER

SMOKED BLACK SALT

RED WINE SALT

ADD-ONS

LOBSTER TAIL | MKT

GIANT PRAWNS | 15

SHISHITO PEPPERS | 4

BONE MARROW | 12

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MEAT, POULTRY, SEAFOOD
OR SHELLFISH MAY
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FOOD BORNE ILLNESS.